



Arugula Salad with Burrata, Figs, and Tomato Chips

Creamy burrata cheese with baked figs and tomato chips on a arugula salad



Easy



2 Servings



45 min.



Burrata, an Italian fresh cheese, is a special type of mozzarella. It is shaped like a small pouch and has a creamy, slightly sweet center. Originating in Apulia, this cheese—like mozzarella, scamorza, and provolone—belongs to the “filata” family of cheeses, which are produced using a special stretching and scalding process. Delicate Italian herbs, sweet figs, and the pleasant tang of balsamic vinegar give this cheese dish a unique flavor. Paired with nutty arugula, this dish delivers a true explosion of flavor!

Ingredients

2 burrata
2 tbsp Aceto Balsamico di Modena I.G.P.
3 fresh figs
½ tsp brown sugar
1 oxheart tomato
½ clove of garlic
4 tbsp olive oil
A handful of basil
A handful of arugula
A few sprigs of oregano
Sea salt
Freshly ground pepper
4 slices of ciabatta

Step 1: The Preparation

First, preheat the oven to 150°C. Then wash the tomato, oregano, arugula, and basil. Slice the figs and the ciabatta bread. Next, peel and mince the garlic clove.

Step 2: The Tomato Chips

Slice the tomato into paper-thin slices. Sprinkle a little salt on the parchment paper, then arrange the tomato slices side by side on the baking sheet. Place the baking sheet in the oven and let the tomato slices dry with the oven door slightly ajar. The easiest way to do this is to wedge a cloth or a wooden spoon at the top of the oven door so that the moisture can escape. The thinner the slices are, the less time they'll need in the oven. You'll need to allow at least 25 minutes for this. That's when the slices will turn out nice and crispy. Once the chips are baked, remove them from the oven and increase the oven temperature to 180°C. If your oven isn't suitable for this, you can sauté the tomato slices in a little olive oil in a pan. They'll definitely taste delicious this way, since the water in the tomatoes evaporates, giving them a concentrated umami flavor. However, the slices won't turn out crispy using this method.

Step 3: Baking the figs

Sprinkle the figs with brown sugar, arrange them on the baking sheet, and bake at 180 °C for about 15 minutes.

Step 4: Prepare the dressing

Take a mortar and crush the garlic with the salt until it forms a paste. Then mix together the balsamic vinegar, the paste you just made, brown sugar, and freshly ground black pepper, and stir in the olive oil.

Step 5: The Finale

Now it's time to plate it up! Arrange the fresh herbs and some arugula on a plate and place the burrata in the center. Now arrange the baked figs around it, place the tomato chip on top of the cheese, and generously drizzle the dressing over everything. Serve with sliced ciabatta. Mmm—so simple and so delicious!

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